

# ABOUT FARMS AND FARMERS

## 1923 FARMERS' WEEK TO HAVE NEW FEATURES

Unusual Attractions for Live-Stock Enthusiasts Will Be Offered on the Program.

### MANY DEMONSTRATIONS

Visitors to Have Opportunity to Taste New Whitten Apple While in Columbia.

Unusual attractions for the live stock farmers will be offered by the 1923 Farmers' Week at the College of Agriculture, which will be held January 15-19. The State Board of Agriculture and College of Agriculture are arranging for a special live stock night with the entire evening program devoted to live stock farming.

The home economics department has arranged to take care of children during the lectures and demonstrations, so that the mothers can attend with their hands.

There will be day sessions of short courses in animal husbandry. The topics for discussion will include: marketing wool and mutton, butchering and the use of feed, tuberculosis and the new Missouri law, present markets and hog feeding, hog cholera and its complications, and horses and hams as farm power.

### PRIZES FOR HAMS AND BACON

One new class has been added to the ham and bacon show that will be held in connection with Farmers' Week. This year's show promises to eclipse any ham and bacon show ever held during Farmers' Week. The State Board of Agriculture has appropriated \$175 in cash and a \$50 trophy cup as prizes in this year's show. The cup will be given to the best county exhibition, and it must be won three times for permanent ownership. There are liberal cash prizes and ribbons awarded to the winners in each of the nine classes.

The classes that will be represented in the ham and bacon show this year are: old hams, new hams, old and new shoulders, old and new bacon, fresh sausage, smoked sausage, fancy sausage, country land and county exhibits.

In last year's show, eighteen Missouri counties were represented. President Harding and Governor Hyde were present with prize winning hams that were purchased at the show. At the close of the show, the meat will be sold, returned or disposed of as the exhibitor desires. The meat exhibited last year brought from 10 cents to 15 cents more per pound than the market price was at that time. There is no entry fee. The entries should be in by January 13, and the meat, which should be shipped either by express or parcel post, should reach the show room by January 15.

Another special feature during the week will be a program with special emphasis placed on grape and strawberry production. These are two of the coming products of Missouri and are now being grown extensively in the southwest part of the state. T. J. Talbert, of the horticultural department of the University has the personal cooperation of F. W. Faurst, director of the Missouri Fruit Experiment Station in arranging this part of the program. Mr. Faurst will speak on strawberry culture, handling and marketing strawberries.

Grape varieties, soils, planting and handling, the influence of pruning and fertilizing on bearing apple trees, vegetable growing with special reference to potato and tomato production, apple packing for shipment in baskets, boxes and barrels and a display of spraying and pruning equipment will be covered in the demonstrations and lectures during the week.

**ENTOMOLOGICAL SHORT COURSE.** Two days, January 16-17, there will be a short course offered by the department of entomology of the College of Agriculture with the Agricultural Society co-operating. The lectures and demonstrations will include: injurious insect pests and their control, study of bees, to keep, making a start in beekeeping, hives and their manipulation, honey production, bee pasturage, honey containers and marketing.

The dairy department of the College of Agriculture will give discussions and demonstrations during the week. The program will consist of talks on feeding and dairy management, exhibition and judging of high producing cows from the college herd, cow test associations, demonstrations in creamery work, butter making and milk handling. Demonstrations with high producing and low producing cows will show what to look for in buying a dairy cow. There will also be held the butter scoring contest in which creameries from all parts of the state will compete.

The visitors to Farmers' Week will be given an opportunity to taste of the new apple known as the Whitten apple. This new variety is the result of cross-pollination work done at the experiment station of the College of Agriculture, thirteen years ago by the late J. C. Whitten, W. L. Howard and W. H. Chandler. The seedling tree on which these apples were raised is now 12 years old and bore its second crop this year.

The production of this new apple is

## 40 BUSHELS OF PEARS FROM IOWA TREE IS RECORD FOR ONE YEAR

The Iowa Agricultural College at Ames recently issued a news note which has aroused much interest among the horticulturists. This item concerns a pear tree at Blanchard, Iowa, and it makes the following statement: "From this tree this year forty bushels of pears have been picked, besides windfalls. The tree is a heavy bearer every year, but this year set a record for itself and other pear trees in the state."

A curious Missouri horticulturist wrote to Will M. Sanger, editor of the State Line Herald at Blanchard for confirmation of the yield, and to see if this tree might not have some of its roots in Missouri soil. Mr. Sanger's reply was as follows: "The statement concerning the yield made this year by Frank Hooker's pear tree is true, 'as I verily believe.' The tree is of the Seckel variety and its yield was witnessed and confirmed by a great many persons. Mr. Hooker's lot runs back to the Missouri line and this tree stands at the rear of the lot. Undoubtedly its roots reach rather deeply into the soil of Missouri."

one of the earliest tangible results of an experiment station project the purpose of which is to produce varieties of late blooming fruit in order to escape frost injury. In their work on this project thirteen years ago, Doctor Whitten and his associates fertilized a number of Ingar blossoms with pollen from the Delicious apple tree. Seeds from this cross were planted and a number of seedling trees now bearing are the result. In 1921, when nearly all apple blossoms were killed by the late frost, this young tree produced a good crop of apples. This new apple is a large red-striped sweet apple, firm-fleshed and juicy, possessing the aroma and the sweetness of the Delicious and has a somewhat more sprightly flavor.

Scions from this tree will be distributed this winter to orchardists in all parts of the state and top-worked in vigorous trees so that the new variety may be tested under all conditions.

### CORN GROWERS EXHIBIT

The Missouri Corn Growers' Association will hold its twentieth annual corn show in connection with the 1923 Farmers' Week. This contest is open to members of the Corn Growers' Association only, and all entries are subject to the rules of the Association. Copies of the rules and the premium list may be obtained by applying to the secretary of the association, whose office is in the Agricultural Building.

There are thirty-two classes of grain in the contest, and prizes are awarded as far down as the fifth, sixth and eighth places in most instances. Ten-car samples can be entered in the classes for men and boys. There are separate classes for the north and south parts of the state, and separate classes for men and boys. Yellow and white corn have separate classes. Besides these ten-car samples, there are production contests. There will be classes for five-acre yields for both men and boys, and a one-acre contest for boys. Single-car prizes will be awarded to both men and boys. There are also contests dealing with wheat, oats, soybeans, timothy seed and red clover seed.

About 200 cash prizes will be given at the show, and there will be medals, gold watches, trophies and numerous ribbons for those whose samples place in the contests. C. E. Carter and C. A. Helm of the College of Agriculture will judge the contests.

### RABBITS EAT BARK OF YOUNG APPLE TREES

Orchard Needs Systematic Care in Spraying, Picking and Protection of Shrubs.

The adoption of the apple as the favorite American fruit has led to the development of apple growing as a specialized industry. As a business, however, it does require the farmer to perform certain operations such as spraying, picking, and the like, at definite periods and in a systematic and thorough way.

At this period of the year the farmer finds the need of protecting his young fruit trees from the rabbit. The death of green shrubs makes the tender young bark of the young apple tree choice food for the rabbit.

Several simple and inexpensive means have been devised to protect the trees and prevent the rabbit from gnawing a girdle around the trunk and killing the tree.

Perhaps the two most practical and the cheapest methods consist simply of wrapping the trunk up to the lower limbs with newspaper or gunny sack cut in 8-inch strips. These, however, must be removed in spring as they make harbors for insect such as the woolly aphis, which destroy fruit trees.

The most practical of the patented protectors is the so-called wood veneer wrapper which is sawed thin and wrapped around the trunk, being held in place by light wire. This must also be removed in spring.

The most serviceable means of protection, probably is the use of 18-inch poultry wire with a half-inch mesh. It is practical in that it may be used for several years.

It is further advisable to remove the trash and weeds from the base of the young apple tree to prevent them from being used as nests for field mice.

## COUNTRY TRUISMS

Every farmer writes himself upon his fields.

Is the fall plowing and liming under-way?

A big woodpile will be worth money this winter.

Are the hens protected from winter dampness?

Pumpkins need a drier storage place to keep well than do root crops.

Disease gets the bruised and cut potatoes first. Don't store that kind.

Quality first, price second; this is a good rule when buying seed—or anything else.

It's cheaper to plan even the smallest building on paper first than it is to tear out after it's partly built.

A country child might like a real, live Christmas present this year in the form of a purchased calf or pig, or trio of chickens.

It's all right to trust in Providence if you've done your dearest on your own hook.

It's mighty discouraging to grain weevils when the bins are kept clean, inspected frequently, and, if necessary, fumigated.

Feeding cabbage to dairy cattle increases the quantity of milk but has little effect on the percentage of butter fat.

The best place for a farmer to become a business man is on his own farm, and the farmer who doesn't know whether a cow pays for her feed is no business man.

A well managed wood lot ought to produce a cord of wood to the acre each year. At present many produce about one fifth of this amount. In which class is yours?

The farmer who contracts for next spring's seed corn in the fall, probably won't have to take up with an inferior variety of poor quality.

Many a good horse has been spoiled by a driver that wasn't sure where he was going.

## BEE RAISING TO BE ENCOURAGED

University, With Own Apiary, Will Make It a Profitable Industry.

The raising of bees in Boone County and all over Missouri will develop into a profitable industry within the next few years, according to R. S. Marsh of the horticulture department of the College of Agriculture.

"The Government is greatly interested in this line of work for vocational men," Mr. Marsh said, "and is helping the University in many ways to build up a course of instruction along this line that will prove of much benefit to the men taking it."

The University now has its own apiary on the University farm and has at present an apiary house, bee cellar and twelve colonies outside the house. Certain sections of Boone County are especially adaptable to bee raising as the native supply of nectar is more abundant and the bee can lay in a supply of honey for feeding and for winter use with less work. The life of the bee depends on the amount of work it does so if he works harder he lives possibly for only a few weeks. The Missouri River section is good for this industry, Mr. Marsh said.

The bee has many peculiar ways of doing things. One peculiarity is that he fans with his wings in hot weather to make a breeze and keep cool and that he again fans with his wings in cold weather to keep warm from the exercise. Of course he has a different style of fanning for both. When the honey is placed in the comb he again fans with his wings to pack it down. So wings are used for many purposes besides carrying him from one place to another. In the winter the bees form a large ball of themselves in the brood chamber and those on the outside of the ball take turns going in and feeding.

There are between 65,000 and 70,000 bees in a normal colony. Bees are generally purchased in pound packages and there are about 5,000 bees to the pound. Many of the men in the University who are studying bee raising have from one to six hives or colonies of their own which they are taking care of and which will earn them a nice profit on the investment.

Mr. Marsh has a colony of bees in the basement of the Horticulture building, the hive being so constructed that one may watch the bees at work putting away the honey and fanning it into the cells, for the winter which they know is ahead of them.

### Hunters' Paradise Is Found.

Notices to hunters are common in Missouri newspapers but the notice of J. Roy Tucker, of Fulton, is an uncommon one: "As nearly everyone else is warning hunters to keep out and realizing that when a man gets the hunting fever he must hunt something, I invite all hunters to go out to my farm and hunt their best."

## Clarissa, Purebred Hereford, With the College Herd Thirteen Years

During That Time She Has Given Birth to Seven Prize Heifers and Five Bulls.



Many of Clarissa's twelve calves are prize winners.

Clarissa, a purebred Hereford cow, has been in the college herd for thirteen years. She is still there, and it is not because of any sentimental attachment due to the fact that she is one of the cows around which the animal husbandry department has built its herd of Herefords. She is still a valuable asset to the herd. A glance at her record proves the statement.

This cow was bred and raised by the animal husbandry department of the University. Her dam was Clorita and her sire, Onward 19th.

During the thirteen years that Clarissa has been in the herd, she has given birth to seven heifers and five bulls. In the spring of 1919, twin heifers were born.

None of the female descendants of



Director, a junior yearling, is now on exhibit in Chicago.

Clarissa has been fitted and shown, although six of them have been retained in the herd for breeding purposes and class work. Her sons and grandsons, which have been shown as steers, have won six firsts and one champion at the Missouri State Fair. They have taken two third prizes at the American Royal Live Stock show at Kansas City, and one fourth and three fifth prizes at the International Live Stock Exhibition at Chicago. The total prize money won is \$265, and the total sales from her sons, grandsons, daughters and granddaughters amounts to \$2,370.

## COLUMBIAN HAS SWISS CATTLE

R. T. Jacobs Is Probably Only Farmer in County Owning This Breed.

R. T. Jacobs, proprietor of the Swissdale Dairy Farm, which is one mile east of Columbia on the Fulton road, is probably the only owner of purebred Brown Swiss cattle in Boone County and is one of the very few owners of such cattle in Missouri. He has, in addition to a purebred Brown Swiss bull, ten head of 3-year-old grade Swiss cows.

The Brown Swiss strain of cattle is one of the rarest breeds in America. The native home of this strain is in northern and eastern Switzerland. This is a hardy mountain breed and in general lives on pasture or hay.

The origin of Brown Swiss cattle is probably prehistoric and has long been bred with much care by Swiss farmers. The introduction of Brown Swiss cattle into America was in 1869 when H. M. Clark of Belmont, Mass., purchased seven heifers and a bull in Switzerland.

The general type of Brown Swiss cattle is distinctly blocky, the points being full from breast to hind quarters, showing thickness and depth. The head is rather heavy with the sizable horns and seems somewhat coarse. The neck is large and heavy in both sexes at all ages and the skin about the throatlatch and along the dewlap is strikingly abundant. The breast is broad and deep and the shoulders rather heavy and prominent, not being well laid in. The color is of different shades of brown. At one time white spots occurred on Brown Swiss cattle, but since the middle of the nineteenth century, animals with spots, except on the lower part of the belly, have been barred from exhibitions. The Swiss Union of Cattle Breeders gives the following as

average weights at maturity: bulls, 1,670 to 2,090 pounds; cows, 1,320 to 1,430 pounds.

Brown Swiss cattle thrive in less fertile areas and are more adaptable to the conditions in the eastern part of the United States. These cattle make a remarkably creditable showing in milk production.

Mr. Jacobs bought his pure bred bull from Harry McCullough in Howard County for \$200. Mr. Jacobs' cows produce on an average of forty-two and forty-three pounds of milk.

### FARMERS WANT GOOD SEED

Results Are Shown by Wheat Sent Out by the University.

There is a demand for good seed among the Missouri farmers. This demand and the superior qualities are shown by the results from one lot of good seed wheat that was sent out by the University of Missouri.

In 1919, fifteen bushels of Fulcaster wheat was sent to Carroll County for the boys in Vocational Agriculture at the Tina High School. Delph Cramer received five bushels of the wheat, treated it with formalin treatment and planted it on ground that was plowed on July 20, 1919. This wheat made an average of thirty-two bushels an acre, which was ten bushels higher than ordinary Fulz wheat handled in the same way and planted in the same kind of ground.

In 1920, he sowed the wheat on twelve acres of ground that was plowed July 25, 1920, and his 1921 crop yielded twenty-four bushels an acre, while ordinary Fulz under exactly the same conditions fell fourteen bushels short of that.

The showing of the wheat made it in demand for planting purposes, and R. E. Wilson, teacher of vocational agriculture at Tina, estimates that Carroll County now has 1500 acres of wheat that traces back to the original 15 bushels of Fulcaster sent out from Columbia in 1919.

## DINNER PAILS STILL USED IN RURAL SCHOOL

Plans for New County Schools Show Rooms Where Hot Lunches May Be Cooked and Served.

### SANDWICHES SUGGESTED

Milk, Fruit, Eggs, Nuts and Occasionally Candy Included in Varied Menus.

Though hot lunches are being served in many rural schools throughout the county, Boone County boys and girls who attend country schools still carry their dinner pails.

Last year two of the county schools—Lathrop and Deer Park—served hot lunches for a while, but did not continue the entire year. Because of the poor facilities and lack of equipment, it is difficult to prepare the meal in the school, many of them having only one room. Then, too, the entire co-operation of the parents is necessary to make the lunch-cooking a success, and that is often times lacking.

In plans made for all new Boone County schools, however, a work room is being included, and in these rooms the lunches will be cooked while the pupils are holding classes in other rooms.

"If a hot dish can be served at school, the improvement in the mental and physical development of children will be noticeable," says a bulletin issued by the Agricultural Extension department of the University.

This department makes a few helpful hints about school lunches. It suggests that nuts, raisins, dates, peanut butter, small cans of tuna fish, salmon, sardines, and pimientos, olives and mildly seasoned salad dressing should be kept on hand by the mother who prepares lunches. It also says that paper napkins, oil paper and small jars with screw tops should be kept.

"Make every effort to have the lunches appetizing and varied," continued the bulletin. "Air the lunch box every day and if it is tin or aluminum seal it every day. Wrap articles separately in oil paper. Do not send food that is not palatable when cold or that does not carry well. Send only the amount of food that the children themselves eat. Most mothers would be amazed at the amount of food that is thrown away by school children every day. Children will enjoy their lunch more if they do not know what is being put into it."

A bulletin from the New York State College of Agriculture written about school lunches says: "The daily round of bread and butter, pie and cookies which many folks remember as their lunch at school, soon gets monotonous, and say nothing of its effect on health, and investigators find that many children don't even eat all of that. They hurriedly grab a cookie or piece of pie and run out to play because they know just what they'll find and would rather play than eat."

Nutrition authorities recommend a pint bottle of milk in every lunch box and suggest the following combinations to go with it to add variety and attractiveness to the daily noon meal: Sandwiches with sliced tender meat for filling, baked apple, and cookies or a few lumps of sugar. Crisp rolls, hollowed out and filled with chopped meat or fish, moistened and seasoned or mixed with salad dressing; orange, apple, a mixture of sliced fruits or berries, and cake. Lettuce or celery sandwiches, cup custard, jelly sandwiches. Raisin or nut bread with butter, cheese, orange, or maple sugar. Baked bean and lettuce sandwiches, apple sauce, sweet chocolate.

The bulletin issued by the University of Missouri says that sandwich breads should be varied, and that baking the bread in different shaped pans adds to its attractiveness for the children. Nut, raisin or date breads, brown bread or baking powder breads should be used to give variety to the sandwiches.

For sandwich fillings the bulletin suggests bacon, hardcooked or scrambled eggs, ham, fish, dates, figs, raisins, nuts, peanut butter, cottage cheese, olive butter, pimientos, stuffed olives.

Chop, shred, or grind sandwich materials, moisten with salad dressing or cream so that the filling will spread more easily. To get variety make such combinations as: Cheese with pimientos, nuts or raisins; eggs with cheese, bacon, ham, olives, or pimientos; nuts or peanut butter with dried fruits; pimiento or olives with any meat.

Peaches, apples, grapes, oranges, bananas, fresh tomatoes and cooked fruit sauces always make the lunch more palatable, and cookies, ginger bread, sponge cake, dates, raisins, figs, custard or gelatin puddings make a lunch worth looking forward to.

"Sweet chocolate, stick candy, molasses candy or maple sugar may be put in the lunch box occasionally if children know that they should not eat candy until the close of the meal," says the bulletin. "Milk or fruit juices may be carried in a small bottle or jar. In winter a vacuum bottle will be desirable for carrying cocoa, soup or other hot food unless a lunch is served at school."

## ILLINOIS FARMERETTE HUSKS CORN, PLOWS AND HELPS THRESH

Miss Clara Becker, daughter of a farmer living about five miles south of Leroy, Ill., can drive her own team and shuck seventy bushels of corn a day, according to a story in the St. Louis Star. She is believed to be the champion woman corn shucker of Illinois.

When the labor shortage came, she offered to help her father harvest his fifty-eight acres of corn. She has worked in the field daily since the corn husking season began.

Neighbors have asked her to help them with their corn harvest, and she has agreed if other girls of the community will work with her.

Miss Becker might be called the state champion worker as well as the queen of Illinois' women corn shuckers. Her mother is an invalid, and most of the house work falls to the daughter. Besides her house work and corn husking, she is an all around farmerette. She helps plow in the spring, helps with the threshing of the wheat and oats. She wears knickerbockers when working in the fields.

## ADVICE GIVEN TO DAIRYMAN

Silage and Leguminous Hays Are Best Foundation for Cattle's Rations.

Summer pastures are gone and the dairyman faces the problem of feeding his stock so that the milk production will be as good as possible. With this need of Missouri farmers and dairymen in view, the dairy department of the College of Agriculture of the University of Missouri tells of the most suitable rations for dairy cattle.

According to the dairy department, there is no better foundation for a winter ration than an abundance of silage and one of the leguminous hays such as alfalfa, clover or soybeans. If these are not available and mixed clover or timothy and corn fodder must be fed, it is necessary to increase the protein concentration in the grain mixture.

A popular grain mixture throughout the corn belt consists of corn, bran or oats and cottonseed meal or oil meal in various proportions. The proportions depend upon the roughages available. Corn furnishes the cheapest carbohydrates or energy of any common feed. Bran and oats are also valuable for their protein content and particularly for their bulk and palatability. Cottonseed meal is the cheapest protein concentrate and, although linseed oil meal can take its place, the cottonseed meal is usually cheaper. The linseed oil meal has a beneficial laxative effect which the cottonseed meal does not have.

The various kinds of roughages require different grain mixtures. When leguminous roughages as clover or alfalfa make up about all the roughage, and when no silage and little other non-leguminous roughage is used, a balanced ration can be secured by feeding a grain mixture composed of 400 pounds of corn meal, 200 pounds of bran or oats and 100 pounds of cottonseed meal.

When corn silage is being fed with a leguminous hay, or corn fodder is being fed with alfalfa or clover hay, a good mixture to be fed is 200 pounds of corn meal, 100 pounds of bran or oats and 75 pounds of cottonseed meal.

When no leguminous hay is available and silage is being fed with timothy and mixed hay or corn fodder, the following grain mixture balances the ration; 100 pounds of corn meal, 100 pounds of bran or oats and 50 pounds of cottonseed meal.

About one pound of any of these grain mixtures should be fed for each three or four pounds of milk produced daily, according to richness. Slight variations that may appeal to the appetite of the individual cow should be made.

### WATCH COOKING OF PORK

Winter Months Best Time for Raw Meat Fatalities.

"Cook pork well" is the advice of home economics experts.

Failure to observe this important precaution is liable to be followed by serious illness known as trichinosis. This disease, which is very painful and frequently fatal, is caused by a small parasite that sometimes occurs in pork. The trichina parasite is so small that it can be seen only with a microscope, and is often overlooked even in the most careful microscopic examination. Hogs harboring the parasites show no symptoms and pork containing trichinae is exactly the same in appearance as other pork. No practical system of meat inspection has been discovered by which persons who eat uncooked or imperfectly cooked pork can be protected from the danger of trichinosis. There is, however, one effective means of preventing the disease. Cooking destroys the parasites. Hence properly cooked pork is safe, and trichinosis can not be acquired if the simple rule is followed of cooking pork well before it is eaten.

The winter season, particularly during the holidays, is when outbreaks of trichinosis are especially likely to occur. At this time of year, smoked and dried sausage, and various other products made from pork and eaten without cooking are commonly consumed in considerable quantities in many households.

## WOULD HAVE MOST MODERN FARM HOMES

Agricultural Extension Service Works Toward Establishing Ideal Rural Life.

### WANTS SATISFIED WIVES

Organization Co-Operates With Clubs Throughout State—Delegates Instruct Their Groups.

An attractive farm home equipped with modern conveniences, with a happy, contented farm wife presiding over the whole, is the goal toward which the agricultural extension service of the University is aiming.

The whole service is perfectly organized to co-operate not only with the work done in the schools but with the work done by the field staff of workers. Bulletins are sent out and an effort is made to reach all those farm women who cannot be reached through the regular school courses.

Psychological knowledge of the woman's mind is in this instance the staunch ally of the delegates in their work. There is a tendency, it is said, in all women to follow another who has achieved anything particularly desirable. The method that has been used with the most noteworthy results and which has exerted the greatest amount of influence in rural districts is the home demonstration branch.

A woman worker is sent out to a group of women who are organized in a sewing club or some other social group, and stages a demonstration of conveniences which will lighten the drudgery of house-keeping. The women want to know before they buy a bread kneader or a washing machine that it will actually do the work that it has been advertised to accomplish, and they would rather hear about it from one of their own group whom they can accept as authority. The tales of personal experience that the women tell add a more important motive to the purchase than any of the home demonstrations possibly could.

In other cases a demonstration may be announced at a town nearby and the most capable member of the group is sent there to obtain new ideas and carry them back home with her. Each woman who has been given this information by the state is supposed to teach eight other women, but in many cases the teaching extends to thirty or forty.

The work done in home management has saved hundreds of dollars. Women who had very little knowledge of household economy have been taught the purchasing and preparation of foods. They have learned how to buy durable and practical kitchen equipment, which includes bread mixers, steam pressure cookers, cutlery and like utensils.

The homes may be made more attractive, brighter and more cheerful through the application of a little knowledge of interior decoration which is also taught by this department.

### MISSOURI'S WHEAT CROP LARGER THAN LAST YEAR

Increase of 2 1-2 Bushels Per Acre Has Resulted From Use of Better Seed.

On 16,000 acres of Missouri's wheat land, the 1922 crop will probably be better by two and one-half bushels an acre than the crop of 1921. This is due to the use of better seed. During this year about 20,000 bushels of approved seed wheat of the standard varieties was listed with, and sold through the Missouri Corn Growers' Association and the State Marketing Bureau. There were 27,422 bushels listed by the organizations and 17,118 were sold. It is believed that the additional sales that have not been reported will bring the total up to 20,000 bushels.

The steps by which the Missouri Corn Growers' Association has effected an estimated increase of about 40,000 bushels in next year's wheat crop, without the expenditure of any more land or labor, are very interesting.

There are certain requirements which must be met before the seed can be approved and listed. Only the varieties of wheat that have shown their adaptation to Missouri conditions and their superior yielding qualities in the tests made by the Missouri Experiment Station are approved.

During June 1922, representatives of the Missouri Corn Growers' Association visited and inspected fields in forty-eight counties. County agents and others had selected 450 fields, as being the best in their respective counties, before the inspection by the Missouri Corn Growers' Association. Out of this number 187 were selected as being up to the high standards of the Association. At three-things of Agriculture for further inspection by 72 of the 187 lots of wheat approved in the field.

To be approved, the laboratory tests must show that the wheat is free from objectionable amounts of any seed weed or seed-borne diseases, and it must show a high germination percentage.